

Equipment & Sanitation

Wisconsin Food Allergen Fact Sheet #3

Equipment use & design

- Dedicate separate equipment, lines, rooms or facilities for allergen-containing product, if possible
- Color-code areas, equipment, containers and/or utensils for allergen use
- Be aware of how equipment design affects potential cross-contamination
- Include any utensils and equipment tools in allergen planning
- Encourage workers to speak up if they see need for changes or improvements

Proper sanitation

- Thoroughly clean all equipment and visually inspect it afterwards
- Focus on hard-to-clean areas and look for “hidden” residues
- Inspect the line to make sure it’s “allergen clean”
- Ensure proper storage of clean items
- Allow for appropriate time between changeovers
- Focus on results and be aware that clean-up may require extra effort
- Create a sanitation procedure check-list
- Use of immunoassays may detect allergenic proteins; swabbing equipment may pinpoint the source

